

HAWAIIAN HULI HULI SAUCE

3/13/2024

YIELD: 1.25 QUARTS

SHELF LIFE: 7 days

EQUIPMENT: Mixing bowl, whisk, dry measuring cups, liquid measuring cup, measuring spoons, scale, 6" deep 1/9 pans with lids

AMOUNTS	INGREDIENTS
1 cup	Ketchup
2 1/3 cup	Pineapple Puree (Boiron Brand)
1 cup	Stir Fry Sauce
6 wz	Sugar - Brown Dark
1/4 cup	White Vinegar
2 TBL	Garlic - Chopped
2 tsp	Salt - Kosher

PROCEDURE

1. Make sure the Pineapple Puree is completely thawed.
2. Measure all ingredients into a mixing bowl.
3. Mix with a whisk until all ingredients are thoroughly combined.
4. Transfer to 6" deep 1/9 pans with lids, and store at room temperature.
NOTE: Be sure to scrape the sides of the bowl with the spatula.
5. Label, Date, and Rotate.

C: Dark rust to brown; visible chopped garlic & ginger no bigger than 1/16"

T: Slightly thinner than maple syrup

F/A: Sweet pineapple, tomato, garlic, ginger glow

HR: 1/9 pan; Rom temperature. Back-ups held refrigerated

SL: 7 days